

Dark Espresso Balsamic Vinegar

All Natural, Aged Balsamic Vinegar Condimento

This aged Balsamic Vinegar is amazingly complex, with layers of authentic espresso and dark roasted coffee. It makes a fantastic glaze or bar-b-que base for pork, beef or chicken. Add a shot to an “affogatto float”, which calls for a tall mug of vanilla gelato scoops covered with coffee.

Our naturally flavored balsamic condimento is aged in the traditional Solera Method and comes from Modena, Italy.

60 mL- \$7 • 200 mL- \$12 • 375 mL- \$17 • 750 mL- \$28

